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HOUSEKEEPERS' CHAT

Tuesday, May 19, 1931.

NOT FOR PUBLICATION

Subject: "Housekeepers' Questions." Information from the Bureau of Home Economics, U.S.D.A.

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If you don't believe that summer is hustling right along, or is actually here already, let me give you a bit of evidence from personal experience.

My telephone rang early this morning. It was Marion Lee at the other end of the line and what do you think she wanted? She wanted to know how to take grass stain out of a pair of white rompers. Grass stain and white rompers! Doesn't that suggest summer to you? Marion Lee added that along with the grass stain there were some dark brown marks that she was sure came from dandelions. Her youngest, she said, picked large bouquets of dandelions every day.

The green stains from grass or other fresh foliage, are due to chlorophyll, the coloring matter present in green plants. When cotton rompers, or other garments made from washable material are stained in this way, use hot water and soap as in ordinary laundering, rubbing the stain vigorously. Any remaining traces on white cotton or linen may be bleached out with Javelle water. The bleach will also remove the dark brown stains caused by the juice of the dandelion. Frequently, however, these need no extra treatment but will come out with ordinary laundering.

Now, suppose you have grass stains on a garment that will not stand laundering. Ether may be used to remove them. Denatured alcohol may also be used. If those rompers belonging to Buddy Lee had been pink or yellow or blue instead of white, I should have advised applying alcohol first and then laundering them.

When we had discussed grass stains until there was nothing more either of us could think to say about them, Marion Lee had another question to ask.

"I don't want to be a perfect nuisance, Aunt Sammy, but could I have your opinion on one other matter? Now that I have you on the line I'd like to make the most of it."

I urged her to ask away, thinking to myself, "If it's an interesting question, no telling but what my radio friends might like to hear about it to-day."

Sure enough. It was a question that several other housekeepers have been inquiring about lately.

"I'm beginning to be superstitious about my recipe for mayonnaise dressing," explained Marion Lee. "I almost believe it has been bewitched. I can no longer make good mayonnaise from this recipe which I have used successfully for years. I make a bowl of lovely smooth mayonnaise, enough to last a week or so, as I always have done. Then I set it away in my new refrigerator to keep until I need it. Next time we have salad, I bring it out still looking perfectly. But, alas. After standing just a few minutes in a warm room, the oil separated from the rest and the whole thing becomes a curdled mass. What causes that, Aunt Sammy? Is it witches?"

Any housekeeper, who wants to, can believe in witches, but I should say it was a matter of temperature. Marion Lee's new refrigerator keeps an ideally low temperature -- that is ideal for the preservation of most foods but it probably keeps the mayonnaise colder than is good for it. Too much of a chill causes the dressing to separate. Of course, mayonnaise needs a cold place if it is to keep well. But not too cold. So the safest plan is to store it in the warmest part of the refrigerator. Save the coldest shelf for milk, meat, meat broths and other foods that need a low temperature to keep well.

I promised you to-day two recipes to go with the menu for a vegetable dinner that I gave you yesterday. Shall we write them now? The first is for baked stuffed onions--an inexpensive vegetable dish, excellent as I told you yesterday, for the main dish in a vegetable meal.

Seven ingredients for stuffed onions.

- 5 large mild onions
- 3 tablespoons of butter or other fat
- 1/2 cup of chopped celery
- 2 tablespoons of chopped parsley
- 2 cups of dry bread crumbs
- 1 teaspoon of salt
- Pepper

I'll say those over again. (Repeat)

Skin the Onions and cut them in half crosswise. Then simmer them in salted water until almost tender and drain them. Remove the centers without disturbing the outer layers. Chop the centers fine. Melt 2 tablespoons of fat in a skillet, and add the chopped onion, celery, parsley. Cook for a few minutes. Push the vegetables to one side, melt the remaining fat and add to it the bread crumbs the salt and the pepper. Then combine the breadcrumbs with the vegetables. Fill the onion shells with the stuffing. Place them in a covered baking dish and bake in a moderate oven for about 30 minutes--or until the onions are tender. Remove the cover on the baking dish during the last of the cooking so the onions will brown on top. Sprinkle a little finely chopped, crisp parsley over the top of each onion before serving.

Spoon bread is an old Southern dish--an oddity in its way, because it takes the place both of bread and a vegetable at a meal. It is a hot soft bread served with a spoon. That's where it got its name. And, since it is made from corn, it is also much like a starchy vegetable. The directions for making it are simple. Six ingredients.

1 cup of corn meal
2 cups of cold water
2 teaspoons of salt
2 or 3 eggs
1 cup of milk
2 tablespoons of melted fat

Once more. Count the six ingredients as I repeat them. (Repeat).

Mix the corn meal, the water and the salt together, and boil for 5 minutes, stirring constantly. Add the well-beaten eggs, milk, and melted fat and mix well. Pour into a well-greased pan or baking dish. Bake for 45 to 50 minutes in a hot oven. Serve from the pan in which baked.

Delicious when hot with butter spread on.

Tomorrow: "Occupations for the Convalesant Child".

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